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NEWS 11 FEB 02 Simultaneous left and right truncation (SLART) added for CERAB, COMPUB, ELCOM, and SOLIDSTATE
NEWS 12 FEB 02 GENBANK enhanced with SET PLURALS and SET SPELLING
NEWS 13 FEB 06 Patent sequence location (PSL) data added to USGENE
NEWS 14 FEB 10 COMPENDEX reloaded and enhanced
NEWS 15 FEB 11 WTEXTILES reloaded and enhanced

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COST IN U.S. DOLLARS

SINCE FILE TOTAL

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STRUCTURE FILE UPDATES: 11 FEB 2009 HIGHEST RN 1104680-36-5
DICTIONARY FILE UPDATES: 11 FEB 2009 HIGHEST RN 1104680-36-5

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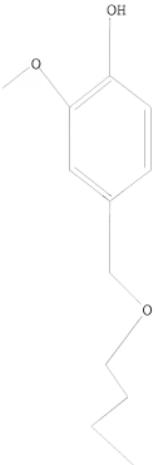
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L1 HAS NO ANSWERS
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FULL FILE PROJECTIONS: ONLINE **COMPLETE**
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FULL ESTIMATED COST

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FILE COVERS 1907 - 12 Feb 2009 VOL 150 ISS 7
FILE LAST UPDATED: 11 Feb 2009 (20090211/ED)

Caplus now includes complete International Patent Classification (IPC) reclassification data for the third quarter of 2008.

CAS Information Use Policies apply and are available at:

<http://www.cas.org/legal/infopolicy.html>

This file contains CAS Registry Numbers for easy and accurate substance identification.

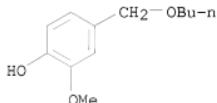
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      161337 FFD/RL
L4      20 L3/FFD
          (L3 (L) FFD/RL)

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L4  ANSWER 1 OF 20  CAPLUS  COPYRIGHT 2009 ACS on STN
ACCESSION NUMBER:  2008:373141  CAPLUS
DOCUMENT NUMBER:  148:386527
TITLE:            Body-slimming compositions containing circulation
                  promoters and amino acids
INVENTOR(S):     Komai, Hidenori; Mizutani, Aki; Hayashi, Kazue
PATENT ASSIGNEE(S): Noevir Co., Ltd., Japan
SOURCE:           Jpn. Kokai Tokkyo Koho, 8pp.
CODEN:            JKXXAF
DOCUMENT TYPE:   Patent
LANGUAGE:         Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:
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| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|--|------|----------|-----------------|----------|
| JP 2008069134 | A | 20080327 | JP 2006-251572 | 20060915 |
| PRIORITY APPLN. INFO.: | | | | |
| AB Title compns. are ingested or applied to skin to show good body-slimming effect. Thus, 2-wk application of a heat-generating massage preps. containing Ammi visnaga extract, L-leucine, L-isoleucine, and L-valine to | | | | |

volunteers decreased waist circumference.
 IT 82654-98-6, Vanillyl butyl ether
 RL: COS (Cosmetic use); FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)
 (body-slimming compns. containing circulation promoters and amino acids)
 RN 82654-98-6 CAPLUS
 CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 2 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN
 ACCESSION NUMBER: 2007175392 CAPLUS
 DOCUMENT NUMBER: 146:250745
 TITLE: Skin sensation and taste masking composition
 containing a lower carboxylic acid and warming and/or
 cooling compounds.
 INVENTOR(S): Spence, David J.; Manley, Charles; Green, Carter B.
 PATENT ASSIGNEE(S): Takasago International Corp. (Usa), USA
 SOURCE: U.S. Pat. Appl. Publ., 10pp.
 CODEN: USXXCO
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

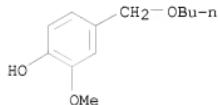
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| US 20070036733 | A1 | 20070215 | US 2006-502739 | 20060811 |
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| WO 2007022056 | A3 | 20070419 | | |
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MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RS, RU,
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KG, KZ, MD, RU, TJ, TM, AP, EA, EP, OA | | | | |
| EP 1912516 | A2 | 20080423 | EP 2006-801391 | 20060814 |
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| JP 2009504675 | T | 20090205 | JP 2008-526277 | 20060814 |
| PRIORITY APPLN. INFO.: | | | US 2005-595874P | P 20050812 |
| | | | WO 2006-US31585 | W 20060814 |

OTHER SOURCE(S): MARPAT 146:250745
 AB The present invention provides masking compns. that include a lower alkyl carboxylic acid, e.g. acetic acid. Also provided is a masking composition that includes (a) a lower alkyl carboxylic acid (e.g. acetic acid), a warming sensate (e.g. vanillin or vanillyl Bu ether) and/or a cooling sensate

(e.g. menthol or isopulegol), the compns. to be used in food and pharmaceutical products where taste or skin sensations need to be blocked or modified.

IT 82654-98-6, Vanillyl butyl ether
 RL: FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)
 (Hotact VBE; skin sensation and taste masking composition containing a lower carboxylic acid and warming and/or cooling compds.)

RN 82654-98-6 CAPLUS
 CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 3 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN
 ACCESSION NUMBER: 20061356941 CAPLUS
 DOCUMENT NUMBER: 146:106841
 TITLE: Flavor and fragrance composition comprising 1-(2-hydroxy-4-methylcyclohexyl)ethanone
 INVENTOR(S): Aida, Takashi; Ishida, Kenya
 PATENT ASSIGNEE(S): Takasago International Corporation, Japan
 SOURCE: PCT Int. Appl., 46pp.
 CODEN: PIXXD2
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

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| WO 2006137556 | A1 | 20061228 | WO 2006-JP312681 | 20060620 |
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KG, KZ, MD, RU, TJ, TM | | | | |
| JP 2007002005 | A | 20070111 | JP 2005-180570 | 20050621 |
| CA 2611733 | A1 | 20061228 | CA 2006-2611733 | 20060620 |
| EP 1896557 | A1 | 20080312 | EP 2006-767298 | 20060620 |
| R: DE, FR, GB | | | | |
| CN 101238203 | A | 20080806 | CN 2006-80022228 | 20071220 |
| KR 2008016884 | A | 20080222 | KR 2007-730274 | 20071226 |
| IN 2007/DN10207 | A | 20080704 | IN 2007-DN10207 | 20071231 |
| PRIORITY APPLN. INFO.: | | | | |
| AB | | | | |
| AB This invention relates to a flavor and fragrance composition with a cooling sensation effect comprising 1-(2-hydroxy-4-methylcyclohexyl)ethanone. The | | | | |

flavor and fragrance composition is added to a beverage or food product, a fragrance or cosmetic product, a daily utensil product, an oral composition, or a pharmaceutical product in the range of 0.0001 to 20% by weight to the total weight of the flavor and fragrance composition added. Thus, mixture of 1-menthol

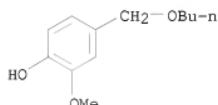
and (1R,2R,4R)-1-(2-hydroxy-4-methylcyclohexyl)ethanone (70:30) showed about 40 % stronger cool and refreshing feeling than that of menthol alone.

IT 82654-98-6, Vanillyl butyl ether

RL: COS (Cosmetic use); FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)
(flavor and fragrance composition comprising
1-(2-hydroxy-4-methylcyclohexyl)ethanone)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 4 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2006:1310643 CAPLUS

DOCUMENT NUMBER: 146:44639

TITLE: Multi-modality flavored center-filled chewing gum compositions

INVENTOR(S): Jani, Bharat; Kabse, Kishor; Boghani, Navroz;
Gebreselassie, Petros; Grant, R. Steve; Kiefer, Jesse;
Kuncewitch, Thomas; Kramer, Colleen; Robinson, Mary
K.; Schmitz, Kristen

PATENT ASSIGNEE(S): Cadbury Adams USA LLC, USA

SOURCE: U.S. Pat. Appl. Publ., 79 pp., Cont.-in-part of U.S.
Ser. No. 210,954.

CODEN: USXXCO

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 67

PATENT INFORMATION:

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| US 20060280835 | A1 | 20061214 | US 2006-415043 | 20060501 |
| US 20060051456 | A1 | 20060309 | US 2004-925822 | 20040825 |
| AU 2005280249 | A1 | 20060309 | AU 2005-280249 | 20050817 |
| CA 2578258 | A1 | 20060309 | CA 2005-2578258 | 20050817 |
| EP 1796485 | A2 | 20070620 | EP 2005-780191 | 20050817 |
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| CN 101031207 | A | 20070905 | CN 2005-80032939 | 20050817 |
| JP 2008510491 | T | 20080410 | JP 2007-530082 | 20050817 |
| BR 2005014999 | A | 20080701 | BR 2005-14999 | 20050817 |
| US 20060045934 | A1 | 20060302 | US 2005-210954 | 20050824 |
| EP 1919462 | A2 | 20080514 | EP 2006-770184 | 20060511 |
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| WO 2007022317 | A3 | 20071011 | | |
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| | | US 2006-415043 | A | 20060501 |
| | | US 2006-415044 | A | 20060501 |
| | | WO 2006-US18108 | W | 20060511 |
| | | WO 2006-US18608 | W | 20060515 |
| | | WO 2006-US19504 | W | 20060519 |
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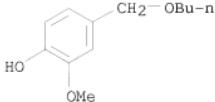
AB The present invention relates to compns. for a multi-modality center-filled chewing gum. The individual gum pieces, which include the compns. of the present invention, may include a center-fill region surrounded by a gum region. The gum region may include a gum base. The individual gum pieces optionally may be further coated with an external coating layer. At least two components that create a duality, such as two flavors, may be incorporated into different regions of the gum.

IT 82654-98-6

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(multi-modality flavored center-filled chewing gum compns.)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 5 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN
 ACCESSION NUMBER: 2006:1251682 CAPLUS

DOCUMENT NUMBER: 146:26809

TITLE: Delivery systems for managing release of sweeteners, sensates, functional ingredients, food acids and flavors in a compressible gum system

INVENTOR(S): Boghani, Navroz; Gebreselassie, Petros

PATENT ASSIGNEE(S): Cadbury Adams USA LLC, USA

SOURCE: PCT Int. Appl., 18lpp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 67

PATENT INFORMATION:

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| WO 2006127738 | A2 | 20061130 | WO 2006-US19973 | 20060522 |
| WO 2006127738 | A3 | 20070412 | | |
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| US 20050260266 | A1 | 20051124 | US 2005-135153 | 20050523 |
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| | | US 2005-134367 | A | 20050523 |

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| US | 2005-734680P | P | 20051108 |
| US | 2003-719298 | A2 | 20031121 |
| WO | 2004-US37185 | A2 | 20041122 |
| US | 2005-83968 | A2 | 20050321 |
| US | 2006-776637P | P | 20060224 |
| WO | 2006-US18108 | W | 20060511 |
| WO | 2006-US18608 | W | 20060515 |
| WO | 2006-US19504 | W | 20060519 |

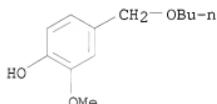
AB A compressible chewing gum is formulated to include a delivery system providing modified release of at least one ingredient. The delivery system can be altered to provide the desired release. Thus, a composition for encapsulation of glycyrrhizin to form a delivery system includes polyvinyl acetate 75.0, hydrogenated oil 3.75, glycerol monostearate 1.25, and glycyrrhizin 20.00%. A chewing gum composition containing encapsulated glycyrrhizin includes gum base 39.00, sorbitol 45.08, mannitol 9.00, flavor 3.67, glycerin 1.50, lecithin 0.20, aspartame 0.30, aceK 0.15, and encapsulated glycyrrhizin 1.10%.

IT 82654-98-6

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(delivery systems for managing release of sweeteners, sensates,
functional ingredients, food acids and flavors in compressible gum
system)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 6 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2006:1249258 CAPLUS

DOCUMENT NUMBER: 146:3114

TITLE: Confectionery composition including an elastomeric component, a cooked saccharide component, and a sensate

INVENTOR(S): Gebreselassie, Petros; Luo, Shiu John; Kabse, Kishor

PATENT ASSIGNEE(S): Boghani, Navroz, USA

SOURCE: PCT Int. Appl., 129pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 67

PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---------------|------|----------|-----------------|----------|
| WO 2006127599 | A2 | 20061130 | WO 2006-US19735 | 20060523 |
| WO 2006127599 | A3 | 20070301 | | |

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RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM

EP 1919462 A2 20080514 EP 2006-770184 20060511

R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, AL, BA, HR, MK, YU

EP 1924148 A2 20080528 EP 2006-760266 20060523

R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR

IN 2007KN03928 A 20080328 IN 2007-KN3928 20071012

IN 2007KN03930 A 20080328 IN 2007-KN3930 20071012

PRIORITY APPLN. INFO.:

US 2005-683634P P 20050523
US 2006-792556P P 20060417
US 2006-776637P P 20060224
WO 2006-US18108 W 20060511
WO 2006-US18608 W 20060515
WO 2006-US19504 W 20060519
WO 2006-US19735 W 20060523

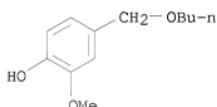
AB The present invention relates to confectionery compns. including cooked saccharide portion and an elastomeric material portion, each portion also including sensates.

IT 82654-98-6

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(confectionery composition including an elastomeric component, a cooked saccharide component, and a flavor)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 7 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2006:1249251 CAPLUS

DOCUMENT NUMBER: 146:6858

TITLE: Confectionery composition including an elastomeric component and cooked saccharide component

INVENTOR(S): Boghani, Navroz; Gebreselassie, Petros; Luo, Shiu; John; Kabse, Kishor

PATENT ASSIGNEE(S): USA

SOURCE: PCT Int. Appl., 134 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 67
 PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|------|----------|------------------|------------|
| WO 2006127602 | A2 | 20061130 | WO 2006-US19738 | 20060523 |
| WO 2006127602 | A3 | 20070503 | | |
| W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW | | | | |
| RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AP, EA, EP, OA | | | | |
| EP 1919462 | A2 | 20080514 | EP 2006-770184 | 20060511 |
| R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, AL, BA, HR, MK, YU | | | | |
| AU 2006251544 | A1 | 20061130 | AU 2006-251544 | 20060523 |
| CA 2606496 | A1 | 20061130 | CA 2006-2606496 | 20060523 |
| EP 1885195 | A2 | 20080213 | EP 2006-770842 | 20060523 |
| R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR | | | | |
| JP 2008541726 | T | 20081127 | JP 2008-513589 | 20060523 |
| IN 2007KN03928 | A | 20080328 | IN 2007-KN3928 | 20071012 |
| IN 2007KN03930 | A | 20080328 | IN 2007-KN3930 | 20071012 |
| US 20080199564 | A1 | 20080821 | US 2007-913188 | 20071031 |
| IN 2007KN04322 | A | 20080704 | IN 2007-KN4322 | 20071108 |
| MX 2007014637 | A | 20080122 | MX 2007-14637 | 20071122 |
| CN 101179946 | A | 20080514 | CN 2006-80017937 | 20071123 |
| PRIORITY APPLN. INFO.: | | | US 2005-683634P | P 20050523 |
| | | | US 2006-792556P | P 20060417 |
| | | | US 2006-776637P | P 20060224 |
| | | | WO 2006-US18108 | W 20060511 |
| | | | WO 2006-US18608 | W 20060515 |
| | | | WO 2006-US19504 | W 20060519 |
| | | | WO 2006-US19738 | W 20060523 |

AB The present invention relates to confectionery compns. including cooked saccharide including polyols such as maltitol, erythritol, and isomalt, and chewing gum base.

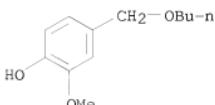
IT 82654-98-6

RL: COS (Cosmetic use); FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)

(confectionery chewing gum composition including elastomeric component and cooked saccharide component)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 8 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 20061249247 CAPLUS

DOCUMENT NUMBER: 146:6856

TITLE: Indicia-bearing package for delivery systems for managing release of sweeteners, sensates, functional ingredients, food acids and flavors in a compressible gum system

INVENTOR(S): Boghani, Navroz; Gebreselassie, Petros; Allison, Scott

PATENT ASSIGNEE(S): Cadbury Adams USA LLC, USA

SOURCE: PCT Int. Appl., 197pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 67

PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|------|----------|-----------------|----------|
| WO 2006127740 | A2 | 20061130 | WO 2006-US19975 | 20060522 |
| WO 2006127740 | A3 | 20070405 | | |
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| RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AP, EA, EP, OA | | | | |
| US 20050260266 | A1 | 20051124 | US 2005-135153 | 20050523 |
| US 20060034897 | A1 | 20060216 | US 2005-134367 | 20050523 |
| US 20060263477 | A1 | 20061123 | US 2005-134356 | 20050523 |
| US 20060263472 | A1 | 20061123 | US 2005-134364 | 20050523 |
| US 20060263413 | A1 | 20061123 | US 2005-134365 | 20050523 |
| US 20060263473 | A1 | 20061123 | US 2005-134369 | 20050523 |
| US 20060263478 | A1 | 20061123 | US 2005-134370 | 20050523 |
| US 20060263479 | A1 | 20061123 | US 2005-134371 | 20050523 |
| US 20060263480 | A1 | 20061123 | US 2005-134480 | 20050523 |
| US 20060263474 | A1 | 20061123 | US 2005-135149 | 20050523 |
| EP 1919462 | A2 | 20080514 | EP 2006-770184 | 20060511 |
| R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, AL, BA, HR, MK, YU | | | | |
| IN 2007KN03928 | A | 20080328 | IN 2007-KN3928 | 20071012 |
| IN 2007KN03930 | A | 20080328 | IN 2007-KN3930 | 20071012 |
| PRIORITY APPLN. INFO.: | | | | |
| US 2005-134356 A 20050523 | | | | |
| US 2005-134364 A 20050523 | | | | |
| US 2005-134365 A 20050523 | | | | |
| US 2005-134367 A 20050523 | | | | |
| US 2005-134369 A 20050523 | | | | |
| US 2005-134370 A 20050523 | | | | |
| US 2005-134371 A 20050523 | | | | |
| US 2005-134480 A 20050523 | | | | |
| US 2005-135149 A 20050523 | | | | |
| US 2005-135153 A 20050523 | | | | |
| US 2005-683634P P 20050523 | | | | |
| US 2005-734680P P 20051108 | | | | |

| | | | |
|----|--------------|----|----------|
| US | 2003-719298 | A2 | 20031121 |
| WO | 2004-US37185 | A2 | 20041122 |
| US | 2005-83968 | A2 | 20050321 |
| US | 2006-776637P | P | 20060224 |
| WO | 2006-US18108 | W | 20060511 |
| WO | 2006-US18608 | W | 20060515 |
| WO | 2006-US19504 | W | 20060519 |

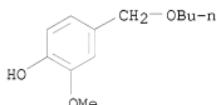
AB A package assembly for supporting a compressible chewing gum formulated to include a delivery system providing modified release of at least one ingredient. The package assembly includes one or more indicia being indicative of the at least one ingredient. Thus, a composition for encapsulation of glycyrrhizin to form a delivery system includes polyvinyl acetate 75.0, hydrogenated oil 3.75, glycerol monostearate 1.25, and glycyrrhizin 20.00%. A chewing gum composition containing encapsulated glycyrrhizin includes gum base 39.00, sorbitol 45.08, mannitol 9.00, flavor 3.67, glycerin 1.50, lecithin 0.20, aspartame 0.30, aceK 0.15, and encapsulated glycyrrhizin 1.10%.

IT 82654-98-6

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
 delivery systems for managing release of sweeteners, sensates,
 functional ingredients, food acids and flavors in compressible gum
 system)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 9 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN
 ACCESSION NUMBER: 2006:835464 CAPLUS
 DOCUMENT NUMBER: 145:248047
 TITLE: Confectionery products containing stimulants such as caffeine.
 INVENTOR(S): Lorenzi, Marc Paul; Cahen, Christine Marie; Fee, Jenny Elizabeth
 PATENT ASSIGNEE(S): The Procter & Gamble Company, USA
 SOURCE: Eur. Pat. Appl., 13pp.
 CODEN: EPXXDW
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|------|----------|-----------------|----------|
| EP 1693057 | A1 | 20060823 | EP 2005-3512 | 20050218 |
| EP 1693057 | B1 | 20071003 | | |
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| AT 374604 | T | 20071015 | AT 2005-3512 | 20050218 |
| ES 2294584 | T3 | 20080401 | ES 2005-3512 | 20050218 |
| AU 2006217012 | A1 | 20060831 | AU 2006-217012 | 20060213 |
| CA 2597333 | A1 | 20060831 | CA 2006-2597333 | 20060213 |

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| WO 2006091409 | A1 | 20060831 | WO 2006-US4941 | 20060213 |
| W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH,
CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD,
GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR,
KZ, LC, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK, MN, MW, MX,
MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE,
SG, SK, SL, SM, SY, TJ, TM, TN, TR, TZ, UA, UG, US, UZ, VC,
VN, YU, ZA, ZM, ZW | RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE,
IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ,
CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH,
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY,
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| JP 2008529551 | T | 20080807 | JP 2007-556223 | 20060213 |
| US 20060188613 | A1 | 20060824 | US 2006-354494 | 20060215 |
| IN 2007DN05695 | A | 20070817 | IN 2007-DNS695 | 20070723 |
| CN 101115473 | A | 20080130 | CN 2006-80004074 | 20070803 |
| MX 200710091 | A | 20071010 | MX 2007-10091 | 20070817 |
| PRIORITY APPLN. INFO.: | | | EP 2005-3512 | A 20050218 |
| | | | WO 2006-US4941 | W 20060213 |

AB Confectionery compns. comprising a xanthine derivative, a cooling composition and a

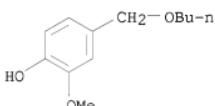
warming composition are provided. The cooling and warming compns. are located in distinct and discrete regions within the confectionery composition and are adapted to provide sequential release profiles. The compns. herein provide xanthine derivs. as stimulants without neg. aspects of xanthine derivative flavor perception.

IT 82654-98-6

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(confectionery products containing stimulants such as caffeine)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 10 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN
ACCESSION NUMBER: 2006:148239 CAPLUS
DOCUMENT NUMBER: 144:211751
TITLE: Controlled-release mouth warming food compositions and delivery systems therefor.
INVENTOR(S): Lakkis, Jamileh; Pettigrew, Susan
PATENT ASSIGNEE(S): Cadbury Adams USA LLC, USA
SOURCE: U.S. Pat. Appl. Publ., 20 pp.
CODEN: USXKCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
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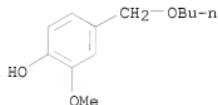
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| US 20060034894 | A1 | 20060216 | US 2005-201370 | 20050810 |
| US 20060034936 | A1 | 20060216 | US 2005-200748 | 20050810 |
| AU 2005272802 | A1 | 20060223 | AU 2005-272802 | 20050810 |
| AU 2005272922 | A1 | 20060223 | AU 2005-272922 | 20050810 |
| CA 2576344 | A1 | 20060223 | CA 2005-2576344 | 20050810 |
| CA 2576375 | A1 | 20060223 | CA 2005-2576375 | 20050810 |
| WO 2006020686 | A1 | 20060223 | WO 2005-US28371 | 20050810 |
| W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW | | | | |
| RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM | | | | |
| WO 2006020754 | A1 | 20060223 | WO 2005-US28516 | 20050810 |
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| EP 1786272 | A1 | 20070523 | EP 2005-788066 | 20050810 |
| R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR | | | | |
| CN 101001536 | A | 20070718 | CN 2005-80027083 | 20050810 |
| CN 101001537 | A | 20070718 | CN 2005-80027092 | 20050810 |
| EP 1806971 | A1 | 20070718 | EP 2005-784203 | 20050810 |
| R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LI, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR | | | | |
| JP 2008509665 | T | 20080403 | JP 2007-525751 | 20050810 |
| JP 2008509922 | T | 20080403 | JP 2007-525783 | 20050810 |
| BR 2005013465 | A | 20080506 | BR 2005-13465 | 20050810 |
| BR 2005014283 | A | 20080610 | BR 2005-14283 | 20050810 |
| MX 200701611 | A | 20070410 | MX 2007-1611 | 20070208 |
| IN 2007KN00722 | A | 20070713 | IN 2007-KN722 | 20070227 |
| IN 2007KN00723 | A | 20070713 | IN 2007-KN723 | 20070227 |
| PRIORITY APPLN. INFO.: | | | US 2004-600649P | P 20040811 |
| | | | US 2005-668670P | P 20050406 |
| | | | WO 2005-US28371 | W 20050810 |
| | | | WO 2005-US28516 | W 20050810 |

AB The present invention includes compns. for imparting a controlled-release warming sensation to the oral receptor areas of a user. The oral, controlled-release warming compns. include a warming agent and a hydrated or swollen food-grade polymer which forms a matrix with the warming agent. Also included are oral delivery systems for the warming compns., methods for preparing same, and methods for imparting and sustaining a warming sensation in the mouth and upper portion of the gastrointestinal tract of the user.

IT 82654-98-6

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)

(controlled-release mouth warming food compns. and delivery systems
therefor)
 RN 82654-98-6 CAPLUS
 CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)

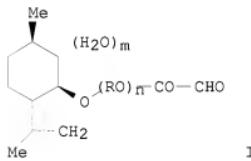


L4 ANSWER 11 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN
 ACCESSION NUMBER: 2005:1310602 CAPLUS
 DOCUMENT NUMBER: 144:56927
 TITLE: Menthyl glyoxylates, their compositions for imparting
refreshing feeling and for sensory stimulation, and
use of the sensory stimulant compositions
 INVENTOR(S): Ishida, Masaya; Aida, Taka; Matsuda, Hiroyuki
 PATENT ASSIGNEE(S): Takasago Perfumery Co., Ltd., Japan
 SOURCE: Jpn. Kokai Tokkyo Koho, 21 pp.
 CODEN: JKXXAF
 DOCUMENT TYPE: Patent
 LANGUAGE: Japanese
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|------------------------|------|----------|-----------------|----------|
| JP 2005343795 | A | 20051215 | JP 2004-161767 | 20040531 |
| PRIORITY APPLN. INFO.: | | | JP 2004-161767 | 20040531 |

OTHER SOURCE(S): MARPAT 144:56927

GI

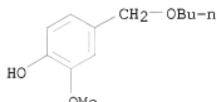


Me (H₂O)_m
 O (RO)_n-CO-CHO
 CH₂

I

AB The compns. imparting refreshing feeling contain menthyl glyoxylates I [R = (un)substituted C2-5 alkylene; n = 0, 1; m = 0, 0.5, 1; dotted line indicates single bond or double bond], and optionally, other substances which impart refreshing feeling or substances which impart warm feeling. Perfumes, cosmetics, toiletries, bath preps., and pharmaceuticals containing the sensory stimulant compns. containing I are manufactured. Menthol was esterified with glyoxylic acid to give menthyl glyoxylate in 92.4% yield, which was heated in a PhMe-H₂O mixture to give menthyl glyoxylate hydrate (II). A 8:2 mixture of II and l-menthol showed higher refreshing effect than l-menthol. Formulation examples are given for skin cleansers, perfumes, shampoos, and

dentifrices containing II.
 IT 82654-98-6, Vanillyl butyl ether
 RL: COS (Cosmetic use); FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)
 (preparation of menthyl glyoxylates and their compns. for imparting refreshing feeling and for sensory stimulation for cosmetics, foods, and pharmaceuticals)
 RN 82654-98-6 CAPLUS
 CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 12 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN
 ACCESSION NUMBER: 2005:1291839 CAPLUS
 DOCUMENT NUMBER: 144:40362
 TITLE: Menthol derivative and cooling agent composition comprising the same
 INVENTOR(S): Ishida, Kenya; Aida, Takashi; Matsuda, Hiroyuki; Yanaka, Fumihiro
 PATENT ASSIGNEE(S): Takasago International Corporation, Japan
 SOURCE: PCT Int. Appl., 47 pp.
 CODEN: PIXXD2
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|------|----------|------------------|------------|
| WO 2005115325 | A1 | 20051208 | WO 2005-JP10282 | 20050530 |
| W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH,
CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD,
GE, GH, GM, HR, HU, ID, IL, IN, IS, KE, KG, KM, KP, KR, KZ, LC,
LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG,
NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL,
SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA,
ZM, ZW | | | | |
| RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM,
AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK,
EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT,
RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML,
MR, NE, SN, TD, TG | | | | |
| JP 2005343915 | A | 20051215 | JP 2004-161768 | 20040531 |
| EP 1761238 | A1 | 20070314 | EP 2005-745816 | 20050530 |
| R: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE,
IS, IT, LI, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR | | | | |
| CN 1950057 | A | 20070418 | CN 2005-80014806 | 20050530 |
| KR 2007023707 | A | 20070228 | KR 2006-724580 | 20061123 |
| US 20070225378 | A1 | 20070927 | US 2006-628086 | 200611130 |
| PRIORITY APPLN. INFO.: | | | JP 2004-161768 | A 20040531 |
| | | | WO 2005-JP10282 | W 20050530 |

OTHER SOURCE(S): MARPAT 144:40362

AB The invention relates to menthol derivs. that are excellent in a cooling

effect and cool retaining effect, cooling agent compns. comprising the menthol derivs., and sensory stimulation agent compns. containing the cooling agent compns., as well as fragrance compns., beverage or food products, cosmetic products, toiletry products, bathing agents, and pharmaceutical products containing the cooling agent compns. or sensory stimulation agent compns. Thus, l-menthol (100.0 g, 0.64 mol) reacted with ethylene oxide (57 g) at 5 to 100° to obtain 123.1 g of l-methyloxyethanol (47.4% yield). L-methyloxyethanol obtained (21.2 g, 1.05 equiv) was esterified with methanesulfonyl chloride (22.92 g, 1.0 equiv) to give 48.0 g of l-methoxyethyl methanesulfonate (86.2% yield). Ethylene glycol (49.6 g, 0.8 mmol) in DMF was dropwise added to a mixture of 60% NaH (4.4 g, 0.11 mol) and 50 mL of DMF under stirring and then the resulting mixture was stirred at a room temperature for 1 h. Thereafter the mixture was heated to 70 to

74° and l-methyloxyethyl methanesulfonate obtained (27.8 g, 0.1 mol) was dropwise added and stirred for 3 h at this temperature, the reaction mixture was cooled to a room temperature to give 21.5 g of 2-(2-l-methyloxyethyl)ethanol (88.0% yield), that showed excellent cool and refreshing feeling quality at 20 ppm in expert panelists. Synergistic effects of mixts. of l-menthol and 2-(2-l-methyloxyethyl)ethanol at 7:3 and 9:1 ratio in 1000 mL in the intensity of the cool and refreshing feeling quality after oral administration at 20 ppm was observed 2-(2-L-methyloxyethyl)ethanol obtained was formulated into fragrance, body shampoo, shampoo, and toothpaste compns.

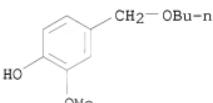
IT 82654-98-6, Vanillyl butyl ether

RL: COS (Cosmetic use); FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)

(menthol derivs. and cooling agent compns. for cosmetic, food and pharmaceutical products)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 4 THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 13 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN
ACCESSION NUMBER: 2005:1004181 CAPLUS
DOCUMENT NUMBER: 143:285377
TITLE: Chewing gum products containing trigeminal nerve stimulant and method of making the same.
INVENTOR(S): Johnson, Sonya S.; Greenberg, Michael J.; Yatka, Robert J.
PATENT ASSIGNEE(S): USA
SOURCE: U.S. Pat. Appl. Publ., 7 pp., Cont.-in-part of U.S. Ser. No. 866,211, abandoned.
DOCUMENT TYPE: CODEN: USXXCO
LANGUAGE: Patent
FAMILY ACC. NUM. COUNT: English
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|------------|------|------|-----------------|------|
|------------|------|------|-----------------|------|

| | | | | |
|---|----|----------|----------------------|----------|
| US 20050202118 | A1 | 20050915 | US 2005-72552 | 20050303 |
| WO 9818340 | A1 | 19980507 | WO 1996-US17227 | 19961028 |
| W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, US, UZ, VN
RW: KE, LS, MW, SD, SZ, UG, AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG | | | | |
| CA 2305769 | C | 20030916 | CA 1996-2305769 | 19961028 |
| AU 780661 | B2 | 20050407 | AU 2002-23195 | 20020308 |
| US 20030072842 | A1 | 20030417 | US 2002-127858 | 20020422 |
| US 7025999 | B2 | 20060411 | | |
| AU 2005202985 | A1 | 20050804 | AU 2005-202985 | 20050707 |
| GB 2423914 | A | 20060913 | GB 2005-14403 | 20050713 |
| DE 102005042782 | A1 | 20061005 | DE 2005-102005042782 | 20050908 |

PRIORITY APPLN. INFO.:

| | | |
|-----------------|----|----------|
| WO 1996-US17227 | A2 | 19961028 |
| US 2002-127858 | A2 | 20020422 |
| US 2004-866211 | B2 | 20040610 |
| AU 1996-74792 | A3 | 19961028 |
| US 2001-290380P | P | 20010511 |
| AU 2002-23195 | A | 20020308 |
| US 2005-72552 | A | 20050303 |

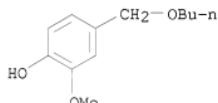
AB Chewing gums and methods of making same that have improved flavor duration by stimulating a trigeminal nerve of a consumer of the chewing gum are provided. The chewing gums of the present invention include a trigeminal stimulant.

IT 82654-98-6, Vanillyl butyl ether

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses) (chewing gum products containing trigeminal nerve stimulant and method of making the same)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 14 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN
 ACCESSION NUMBER: 2005:824437 CAPLUS
 DOCUMENT NUMBER: 143:210897
 TITLE: Confectionery products including agents for controlling weight
 INVENTOR(S): Cai, David J.; Greenberg, Michael J.
 PATENT ASSIGNEE(S): USA
 SOURCE: U.S. Pat. Appl. Publ., 8 pp.
 CODEN: USXXCO
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|----------------|------|----------|-----------------|----------|
| US 20050181022 | A1 | 20050818 | US 2004-966787 | 20041015 |

PRIORITY APPLN. INFO.:

| | | | |
|----|--------------|---|----------|
| US | 2003-517704P | P | 20031105 |
| US | 2003-517925P | P | 20031105 |
| US | 2003-518000P | P | 20031105 |
| US | 2003-518009P | P | 20031105 |
| US | 2003-518010P | P | 20031105 |
| US | 2003-518011P | P | 20031105 |

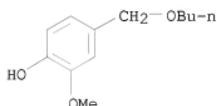
AB A confectionery product for weight control includes a therapeutically-effective amount of one or more agents with heating, cooling, flavor, softness and hardness properties, and methods of use are provided.

IT 82654-98-6, Vanillyl butyl ether

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(confectionery products including agents for controlling weight)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



L4 ANSWER 15 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2005:470226 CAPLUS

DOCUMENT NUMBER: 143:25602

TITLE: Fruit juice-containing food products with refreshing and cooling flavors

INVENTOR(S): Shimizu, Toru; Shigeta, Yoshinari; Kunieda, Satomi

PATENT ASSIGNEE(S): Takasago International Corporation, Japan

SOURCE: PCT Int. Appl., 65 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|------|----------|------------------|------------|
| WO 2005048743 | A1 | 20050602 | WO 2004-JP17524 | 20041118 |
| W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW | | | | |
| RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG | | | | |
| JP 2005143461 | A | 20050609 | JP 2003-389758 | 20031119 |
| EP 1689256 | A1 | 20060816 | EP 2004-799813 | 20041118 |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, FI, RO, CY, TR, BG, CZ, EE, HU, PL, SK, IS | | | | |
| CN 1874693 | A | 20061206 | CN 2004-80031751 | 20041118 |
| US 20070092623 | A1 | 20070426 | US 2006-580070 | 20060519 |
| PRIORITY APPLN. INFO.: | | | JP 2003-389758 | A 20031119 |

AB A fruit juice-containing food product contains, in addition to a fruit component

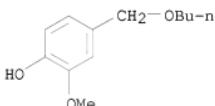
and a sweet base, (a) one or more refreshing substances selected from the group consisting of menthol, menthone, camphor, pulegol, isopulegol, pulegone, cineol, mint oil, peppermint oil, spearmint oil, eucalyptus oil, and fractions thereof, and (b) one or more cool-tasting substances selected from the group consisting of 3-(1-methoxy)propane-1,2-diol, N-ethyl-p-menthane-3-carboxamide, 3-(1-methoxy)-2-methylpropane-1,2-diol, p-menthane-3,8-diol, 2-(1-methoxy)ethan-1-ol, 3-(1-methoxy)propan-1-ol, 4-(1-methoxy)butan-1-ol, cyclic carboxamides, acyclic carboxamides, N₂,3-trimethyl-2-iso-Pr butanamide, a methoxy alkanol (alkyl group having 2-6 carbons), and a methoxy alkanediol (alkyl group having 3-6 carbons). Thus, an orange juice beverage may contain menthol as the refreshing component and 3-(1-methoxy)-1,2-propanediol as the cool-tasting component.

IT 82654-98-6, Vanillylbutyl ether

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(fruit juice-containing food products with refreshing and cooling flavors)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 16 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2005:54998 CAPLUS

DOCUMENT NUMBER: 142:133469

TITLE: Vanillyl alcohol derivatives flavor enhancer, food or beverage containing the flavor enhancer, and method of flavor enhancement

INVENTOR(S): Kunieda, Satomi

PATENT ASSIGNEE(S): Takasago International Corporation, Japan

SOURCE: PCT Int. Appl., 31 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: Japanese

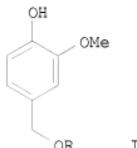
FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

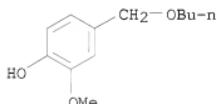
| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---------------|--|----------|-----------------|----------|
| WO 2005004635 | A1 | 20050120 | WO 2004-JP9823 | 20040709 |
| W: | AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, US, UZ, VC, VN, YU, ZA, ZM, ZW | | | |
| RW: | BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, | | | |

EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE,
 SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE,
 SN, TD, TG
 EP 1649759 A1 20060426 EP 2004-747291 20040709
 R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT,
 IE, SI, FI, RO, CY, TR, BG, CZ, EE, HU, PL, SK
 US 20060159818 A1 20060720 US 2006-564437 20060411
 PRIORITY APPLN. INFO.: JP 2003-272757 A 20030710
 WO 2004-JP9823 W 20040709

GI



AB The vanillyl alc. derivs. (I: R = C1-6 alkyl) and/or a form modification
 of the I is useful for flavor enhancement of foods or beverages.
 IT 82654-98-6
 RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
 (vanillyl alc. derivs. flavor enhancer, food or beverage containing the
 flavor enhancer, and method of flavor enhancement)
 RN 82654-98-6 CAPLUS
 CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 17 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN
 ACCESSION NUMBER: 2003:407494 CAPLUS
 DOCUMENT NUMBER: 139:148688
 TITLE: Hydroxy-and alkoxy-substituted benzyl derivatives
 AUTHOR(S): Mattia, A.; Renwick, A. G.; Sipes, I. G.; DiNovi, M.
 CORPORATE SOURCE: Division of Product Policy, Office of Premarket
 Approval, Center for Food Safety and Applied
 Nutrition, Food and Drug Administration, Washington,
 DC, USA
 SOURCE: WHO Food Additives Series (2002), 48(Safety Evaluation
 of Certain Food Additives and Contaminants), 273-332
 CODEN: WHFAAC; ISSN: 0300-0923
 PUBLISHER: World Health Organization
 DOCUMENT TYPE: Journal
 LANGUAGE: English
 AB A group of flavoring agents comprising 46 structurally related substances
 was evaluated using the Procedure for the Safety Evaluation of Flavoring

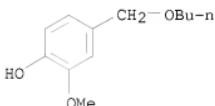
Agents. On the basis of the available data on metabolism and toxicity, it was concluded that none of the flavoring agents in this group would present a safety concern when used at their current levels.

IT 82654-98-6, Vanillyl butyl ether

RL: ADV (Adverse effect, including toxicity); FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(safety evaluation of flavoring agents of hydroxy-and alkoxy-substituted benzyl derivs.)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 136 THERE ARE 136 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE REFORMAT

L4 ANSWER 18 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2003:300455 CAPLUS

DOCUMENT NUMBER: 138:303102

TITLE: Hydrophobic sweetener-containing chewing gum having prolonged sensory benefits

INVENTOR(S): Johnson, Sonya S.; Greenberg, Michael J.

PATENT ASSIGNEE(S): USA

SOURCE: U.S. Pat. Appl. Publ., 15 pp.

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 2

PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|------------------------|------|----------|-----------------|----------|
| US 20030072842 | A1 | 20030417 | US 2002-127858 | 20020422 |
| US 7025999 | B2 | 20060411 | | |
| AU 2002308565 | A1 | 20021125 | AU 2002-308565 | 20020503 |
| US 20050202118 | A1 | 20050915 | US 2005-72552 | 20050303 |
| AU 2005202985 | A1 | 20050804 | AU 2005-202985 | 20050707 |
| ----- | | | | |
| PRIORITY APPLN. INFO.: | | | | |
| US 2001-290380P | | | P | 20010511 |
| AU 1996-74792 | | | A3 | 19961028 |
| WO 1996-US17227 | | | A2 | 19961028 |
| AU 2002-23195 | | | A | 20020308 |
| US 2002-127858 | | | A2 | 20020422 |
| WO 2002-US13862 | | | W | 20020503 |
| US 2004-866211 | | | B2 | 20040610 |

OTHER SOURCE(S): MARPAT 138:303102

AB Chewing gums and methods of making same that have prolonged and enhanced sensory benefits are provided. The chewing gums of the present invention include a hydrophobic sweetener, a sensorially active component or trigeminal stimulant, such as a flavor, in addition to other typical chewing gum ingredients. The hydrophobic sweeteners are composed of sweet organic compds. that have a low water solubility

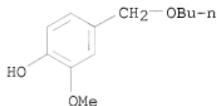
IT 82654-98-6, Vanillyl-butyl ether

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)

(hydrophobic sweetener-containing chewing gum having prolonged sensory benefits)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 19 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN

ACCESSION NUMBER: 2002:464012 CAPLUS

DOCUMENT NUMBER: 137:37652

TITLE: Warming compositions containing benzaldehydes for food and drink or for oral care formulations

Kumamoto, Hiroyasu; Kitamura, Tatsuo

Takasago International Corporation, Japan

Eur. Pat. Appl., 13 pp.

CODEN: EPXXDW

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|--|------|----------|-----------------|----------|
| EP 1215258 | A2 | 20020619 | EP 2001-403207 | 20011212 |
| EP 1215258 | A3 | 20040414 | | |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT,
IE, SI, LT, LV, FI, RO, MK, CY, AL, TR | | | | |
| JP 2002176950 | A | 20020625 | JP 2000-376814 | 20001212 |
| JP 3497466 | B2 | 20040216 | | |
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| US 20020119231 | A1 | 20020829 | US 2001-6137 | 20011210 |
| US 6838106 | B2 | 20050104 | | |

PRIORITY APPLN. INFO.: JP 2000-376814 A 20001212

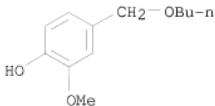
AB This invention relates to a warming composition for food and drink or for oral care preps. which produce an excellent and long-lasting warming effect and cause no or little irritation to mucous membranes. A flavor composition for food and drink or for oral care preps. comprising beverages or oral care preps. is also disclosed. Thus, a candy formulation contained vanillin 0.05, CA-10 0.005, granulated sugar 52.3, starch syrup 46.6, citric acid 1, and flavor 0.09%. The candy produced a warming effect in the throat.

IT 82654-98-6, Vanillyl butyl ether

RL: COS (Cosmetic use); FFD (Food or feed use); THU (Therapeutic use); BIOL (Biological study); USES (Uses)
(warming compns. containing benzaldehydes for food and drink or for oral care formulations)

RN 82654-98-6 CAPLUS

CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 20 OF 20 CAPLUS COPYRIGHT 2009 ACS on STN
 ACCESSION NUMBER: 1998:708917 CAPLUS
 DOCUMENT NUMBER: 130:3284
 TITLE: Confectionery compositions
 INVENTOR(S): Bealin-Kelly, Francis Joseph David
 PATENT ASSIGNEE(S): The Procter & Gamble Company, USA
 SOURCE: PCT Int. Appl., 16 pp.
 CODEN: PIXXD2
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

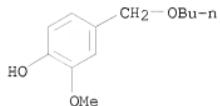
| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|------|----------|-----------------|------------|
| WO 9847483 | A1 | 19981029 | WO 1998-IB557 | 19980414 |
| W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE,
DK, EE, ES, FI, GB, GE, GH, GM, GW, HU, ID, IL, IS, JP, KE, KG,
KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX,
NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT,
UA, UG, US, UZ, VN, YU, ZW | | | | |
| RW: GH, GM, KE, LS, MW, SD, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES,
FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI,
CM, GA, GN, ML, MR, NE, SN, TD, TG | | | | |
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| CA 2285005 | C | 20030923 | | |
| AU 9865146 | A | 19981113 | AU 1998-65146 | 19980414 |
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| EP 977554 | A1 | 20000209 | EP 1998-910941 | 19980414 |
| EP 977554 | B1 | 20040616 | | |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, PT, IE, FI | | | | |
| TR 9902531 | T2 | 20000221 | TR 1999-2531 | 19980414 |
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| HU 2000002187 | A3 | 20001228 | | |
| JP 2001527540 | T | 20011225 | JP 1998-545348 | 19980414 |
| AT 269054 | T | 20040715 | AT 1998-910941 | 19980414 |
| NO 9905111 | A | 19991020 | NO 1999-5111 | 19991020 |
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| US 6306429 | B1 | 20011023 | US 1999-403376 | 19991020 |
| PRIORITY APPLN. INFO.: | | | GB 1997-7979 | A 19970421 |
| | | | WO 1998-IB557 | W 19980414 |

AB The invention relates to throat drops, suitable for the relief of cough and cold like symptoms, comprising a cooling composition and a warming composition

in distinct and discrete regions thereof, the cooling and warming compns. being adapted to provide sequential release profiles. The sequential release of the warming and cooling agents provides an enhanced warming or cooling effect.

IT 82654-98-6

RL: FFD (Food or feed use); THU (Therapeutic use); BIOL
(Biological study); USES (Uses)
(confectionery compns. for cold and cough relief)
RN 82654-98-6 CAPLUS
CN Phenol, 4-(butoxymethyl)-2-methoxy- (CA INDEX NAME)



REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT